

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

Corica Pastries established in 1957, is an authentic pastry shop founded in Perth, Australia. Corica Pastries consistently been delighting customer with their world famous apple strudel, cakes, and a choice of unique pastries. With sentiments of great success, Corica Pastries established a partnership and opened the first café in Surabaya in 2016, and further three more outlets in the city.

2.2 Organizational Structure and Main Task

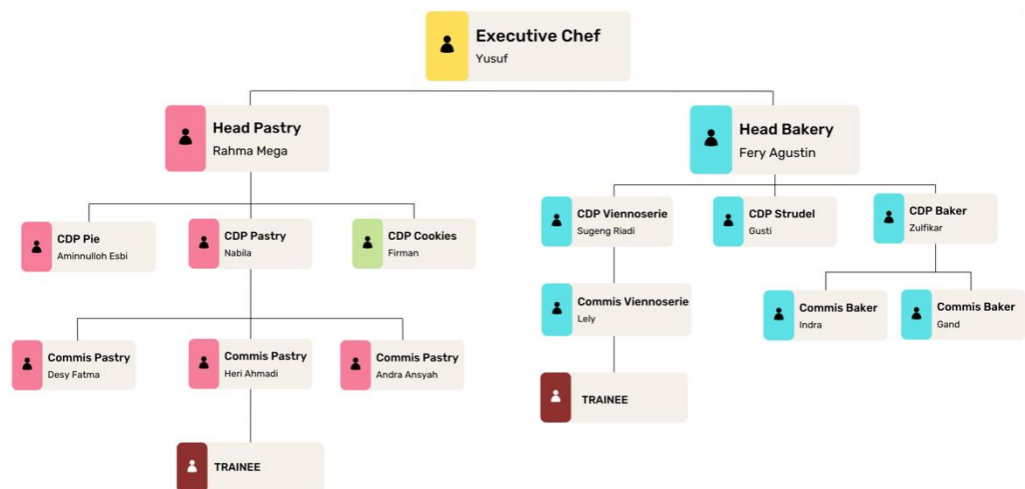


Figure 2.1 Corica Kitchen Brigade

1. Executive Chef

- Creating innovative menu
- Developing and refining recipe
- Ensuring all dishes meet the standard quality in terms of taste, presentation, and consistency
- Managing food cost and adhering to the kitchen's budget to maximize profitability

2. Head Pastry

- Supervise all staff and trainees
- Making training program for trainees
- Ensuring all products meet the establishment's standards for taste, appearance, and quality.
- Arrange schedule and public holiday for pastry staffs and trainees
- Managing inventory of ingredients to ensure freshness and availability
- Maintaining a clean and organized work environment

3. Head Baker

- Supervise all staff and trainees
- Ensuring all products meet the establishment's standards for taste, appearance, and quality.
- Arrange schedule and public holiday for bakery staffs and trainees
- Managing inventory of ingredients to ensure freshness and availability
- Maintaining a clean and organized work environment

4. Chef de Partie

- Delegating tasks to team member
- Overseeing the preparation and cooking in the section
- Making sure the station operates efficiently and prepared on time
- Cooking and assembling dishes
- Ensuring every product meet the company standards

5. Commis

- Preparing all ingredients
- Assisting in baking cakes, pastries, and other dessert, following instruction and guidelines
- Assisting in the decorations of cakes, tart, and other pastries
- Adding finishing touches
- Practicing safe food handling and storage procedures to prevent contamination

6. Trainee

- Assisting in cake and pastries making
- Help preparing and measuring ingredients based on recipe
- Assisting in decorating pastries and desserts with guidance from senior chefs, such as applying glazes or simple designs
- Adding garnishes like powdered sugar, fruit slices, or chocolate shavings
- Ensuring that workstations, tools, and equipment are kept clean and sanitized
- Continuously improving skills and knowledge through practice and feedback from senior chefs
- Listening to feedback from supervisors to enhance performance and skills

7. Steward

- Washing dishes, pots, pans, and utensils using industrial dishwashers or by hand
- Ensuring all items are properly sanitized according to health and safety standards

2.3 Hygiene and Sanitation

2.3.1 Self Grooming

Maintaining hygiene and sanitation in a kitchen is a crucial thing to prevent contamination and complying with health regulation. In Corica Pastries central kitchen, all staffs and trainees are required to use chef jacket, safety shoes, and chef hat / hairnet.



Figure 2.2 Hygiene standard and work attributes in Corica Pastries

There is also a few restriction such as long nails as it can harbour bacteria and are harder to clean thoroughly. They can also pose a risk of contaminating food if they break or chip, beard or facial hair that can trap food particles and bacteria, potentially contaminating food, open wound as it can easily transmit bacteria or pathogens to food, posing a health risk to consumers, and not using accessories like bracelet, ring, earring, and watch can fall into food or equipment.

Before start working, all staffs and trainees should wash their hands with soap and dried with tissue and after working, all the used utensils are stored in the dishwashing room and clean all the station tables with wet cloth.

2.3.2 Kitchen Hygiene and Sanitation

For the working place sanitation, everyone should clean the station with wet cloth after finished working. When the staffs and trainee leaving for meal break, the working station must be cleaned first, all the leftover products (ex. cream, mousse, garnish) should be wrapped. All the kitchen arena are deep cleaned every 2 weeks on the weekend. The deep cleaning consist of cleaning the big machines with water and soap, wiping and soaping the wall, rearrange and

replacing the ingredients in a new container, cleaning and sorting old or unused stuff in chiller and freezer.



Figure 2.3 Deep cleaning

2.3.3 Receiving and Handling Ingredients

When ingredients are delivered, the logistic team undergo a thorough inspection upon arrival. This involves checking the quantity, quality, and condition of the ingredients. Perishable items such as dairy, eggs, and fresh fruits are checked to ensure they are delivered at the correct temperature to maintain freshness and safety. Ingredients are stored separately based on their type (e.g., dry goods, perishables, frozen items) to prevent cross-contamination and ensure proper storage conditions. Perishable items are stored in refrigerators or freezers at appropriate temperatures to maintain freshness and safety until they are used in production.

2.3.4 Food Waste

Food waste control at Corica often involves discarding leftover products such as sponge cake trimmings. For products that do not pass quality control, like undersized

croissants or shorter strudel pastries, they are repurposed as fillings for the Om Ali pastry menu.

2.4 Establishment Description

Corica is a cake shop and café that serves variety of pastries, bakery, and cake product. The first café is opened in Jl. Billiton, they caters to private or corporate events by offering western-style dine-in meals, along with drinks and various desserts. In order to expand its name, Corica opened several outlets in HR Muhammad, Pakuwon Mall, and Galaxy Mall.

All Corica Pastries products are made in the central kitchen located at Jl. Sumatera no. 48. The central kitchen consists of two floors. The ground floor contains a warehouse, storage room, walk-in freezer, walk-in chiller, packing room, oven room, bakery kitchen, pastry kitchen, and staff break room. The second floor is the office room, packing room, toilet, and prayer room.